



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Krause Properties, LLC.
Krause Food Service
7001 W Brown Deer Rd
Milwaukee, WI

6/19/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
4-501.112	<p>The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines.</p> <p>The surface temperature of the dishes must reach 160F. Dishwasher ran at 153F and 155F. Service the dishwasher so that the rinse cycle is 180F. Also, the top temperature gauge is not moving. It may be stuck or broken, have that looked at also.</p> <p>In the meantime, you may use it to wash dishes but then to sanitize them you'll have to dip them in 100ppm bleach water and air dry.</p>	7/3/2013

Notes:

On 6/19/2013, I served these orders upon Krause Properties, LLC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature